PRIVATE CHEFS & COOKS

PLAN A SPECIAL IN-VILLA DINING EXPERIENCE







Grand Cayman is known as the *Culinary Capital of the Caribbean* and home to many stellar chefs. Our growing roster of chefs and cooks will prepare a delicious menu from start to finish for those nights when you feel like indulging without leaving the comforts of your villa.

Private Chefs

chef@grandcaymanvillas.net

For a gourmet in-villa dining experience, click the email link above to contact our private chefs listed below. Provide your travel dates, group size, and any dietary restrictions and they will reply with their availability and pricing.

- Chef Lloyd Brown
- Chef Keith Griffin
- Chef Carlos

- Chef Thomas
- Chef Sean Collins
- Chef Britta Bush

- Chef Hansel Rankin
- Chef Guiseppe Gata
- (specializes in gluten

- Chef Reno Mancini
- Chef Remy
- free and vegan cuisine)

Local Cooks

cook@grandcaymanvillas.net

Hire a local Caymanian cook and enjoy a family-style menu full of island flavors and tropical ingredients. Click the email link above to contact our tested and recommended cooks listed below. Provide your travel dates, group size and dietary restrictions and they will reply with availability and pricing.

- Marcia Hulse
- Terence Parris
- Linda Jackson
- Stephanie McLean

PRO TIPS:

Hiring a Chef will be more expensive than hiring a local Cook. For a plated gourmet menu hire a chef. For family-style dinners hire a Cook. Both will take care of the entire menu from start to finish.

You will want to book a chef or cook at least 4-6 months out from arrival. For stays over the winter holidays, you will want to book a chef or cook as soon as possible as availability is extremely limited towards the end of the year.

We recommend booking either a chef or cook for one or two nights depending on your budget. The island has a great dining scene full of delicious restaurants you won't want to miss!

If you're looking for a delicious cake to celebrate a special occasion, visit <u>The Cake Studio</u> or <u>The Bake Shop at Mise en Place!</u>